THE CHEESES

aged gouda

FRIENDLY&FLEXIBLE - COW **RAW - ANIMAL RENNET - 6-9 MOS** @MARIEKEGOUDA









Dutch-born Marieke Penterman moved to Wisconsin and started her eponymous creamery, where she churns out award-winning old-world-style farmstead gouda, just how the motherland makes it.

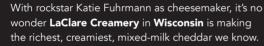
CLASSIC GOUDA: DON'T FIX WHAT ISN'T BROKEN





FRIENDLY&FLEXIBLE - GOAT/COW PASTEURIZED - VEGETARIAN RENNET - 8 MOS @LACLAREFAMILYCREAMERY







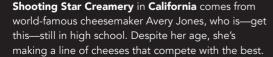
IT'S THE CHEDDAR OF OUR CHEESIEST DREAMS



sagittarius

FRIENDLY&FLEXIBLE - SHEEP/COW PASTEURIZED - VEGETARIAN RENNET - 3 MOS @SHOOTING_STAR_CREAMERY







WHAT YOU'D EAT ON YOUR DATE WITH DESTINY

leading ladies



FLAVOR PROFILE GUIDE

sweet







THE PAIRINGS

popcorn

HAVE BACON WILL TRAVEL @TOOHAUTECOWGIRLS





FLAVOR PROFILE

Popcorn genius Amy Kirkpatrick of California's Too Haute Cowgirls has made the ultimate caramel corn snack: sweet, salty, nutty, and savory with the smallest hint of bacon. We love their cheeky names, too!



Bake into chocolate chip cookies.



BURNT SUGAR AND FENNEL @LARKFINEFOODS



Mary Ann McCormick and Nicole Nordensved are the mother-daughter team behind Lark Fine Foods in Massachusetts that bakes up exquisite shortbread that's impossibly buttery and imbued with fennel.

OTHER USES

Use as the base for an ice cream tartine.

salami

AGRUMI & FINOCCHIONA @COROFOODS

Clara Veniard and Martinique Grigg in Seattle own Coro, the only women-owned US salami company. The agrumi (citrus in Italian), strikes the perfect balance and the Finocchiona has a touch of curry.



OTHER USES Fry up for a salad topping.

